

=> s sodium bisulfate and acidulant

320622 SODIUM
61 SODIUMS
320627 SODIUM
(SODIUM OR SODIUMS)
6775 BISULFATE
559 BISULFATES
7073 BISULFATE
(BISULFATE OR BISULFATES)
1876 SODIUM BISULFATE
(SODIUM(W) BISULFATE)
373 ACIDULANT
445 ACIDULANTS
687 ACIDULANT
(ACIDULANT OR ACIDULANTS)
L1 5 SODIUM BISULFATE AND ACIDULANT

3,882,250

5,773,063

=> d 11 1-5

1. 5,622,708, Apr. 22, 1997, Erodible sanitizing caulk; Francis L. Richter, et al., 424/405, 76.8, 409 [IMAGE AVAILABLE]
2. 5,310,549, May 10, 1994, Solid concentrate iodine composition; Sandra L. Bull, 424/78.08, 667, 668, 669 [IMAGE AVAILABLE]
3. 5,198,254, Mar. 30, 1993, Composition and method of increasing stability of fruits, vegetables or fungi; Myrna O. Nisperos-Carriedo, et al., 426/102, 61, 302, 308, 310, 326, 615, 616, 637, 654 [IMAGE AVAILABLE]
4. 4,959,229, Sep. 25, 1990, Cheese manufacture; Malireddy S. Reddy, et al., 426/39, 40, 582 [IMAGE AVAILABLE]
5. 4,352,826, Oct. 5, 1982, Process for preparing acid cheese curd; Donald I. Pearline, et al., 426/39, 40, 582 [IMAGE AVAILABLE]

=> d kwic 1-5

US PAT NO: 5,622,708 [IMAGE AVAILABLE]

L1: 1 of 5

SUMMARY:

BSUM(15)

In . . . antimicrobial caulk composition may comprise, plasticizers such as alkyl glycols, solubility modifiers, organic and inorganic fillers, surfactants and detergents, solvents, **acidulants** and dyes as well as processing aids which will assist in formulation of the product, among other constituents.

DETDESC:

DETD(12)

When a carboxylic acid sanitizer is used in the caulk of the invention, an **acidulant** may also be used to maintain the appropriate pH.

NEW NEW >>> FSTA THESAURUS IN FIELD /CT <<<

=> s acidulant and sodium bisulfate

183 ACIDULANT
15947 SODIUM
2 BISULFATE
0 SODIUM BISULFATE
(SODIUM(W)BISULFATE)
L1 0 ACIDULANT AND SODIUM BISULFATE

=> s sodium bisulfate

15947 SODIUM
2 BISULFATE
L2 0 SODIUM BISULFATE
(SODIUM(W)BISULFATE)

=> file wpids

| COST IN U.S. DOLLARS | SINCE FILE ENTRY | TOTAL SESSION |
|----------------------|------------------|---------------|
| FULL ESTIMATED COST | 0.52 | 0.67 |

FILE 'WPIDS' ENTERED AT 09:57:21 ON 29 JAN 1999
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DERWENT WEEK FOR POLYMER INDEXING: 199904
DERWENT WORLD PATENTS INDEX SUBSCRIBER FILE, COVERS 1963 TO DATE

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>>> INDEXING UPDATE CODES JUMP FORWARD TO 9901 - SEE NEWS <<<

=> s 11

263 ACIDULANT
115604 SODIUM
17 BISULFATE
4 SODIUM BISULFATE
(SODIUM(W)BISULFATE)
L3 0 ACIDULANT AND SODIUM BISULFATE

=> s acidulant

L4 263 ACIDULANT

=> s 14 and sodium bisulfate

115604 SODIUM
17 BISULFATE
4 SODIUM BISULFATE
(SODIUM(W)BISULFATE)
L5 0 L4 AND SODIUM BISULFATE

=> s sodium bisulfate and pH

```
      115604 SODIUM
        17 BISULFATE
          4 SODIUM BISULFATE
            (SODIUM(W) BISULFATE)
      144140 PH
L6      0 SODIUM BISULFATE AND PH
```

=> file ca

| COST IN U.S. DOLLARS | SINCE FILE ENTRY | TOTAL SESSION |
|----------------------|------------------|---------------|
| FULL ESTIMATED COST | 2.66 | 3.33 |

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FILE COVERS 1967 - 23 Jan 1999 (19990123/ED) VOL 130 ISS 5

This file contains CAS Registry Numbers for easy and accurate substance identification.

This file supports REGISTRY for direct browsing and searching of all substance data from the REGISTRY file. Enter HELP FIRST for more information.

=> s sodium bisulfate

```
      569329 SODIUM
        2524 BISULFATE
L7      477 SODIUM BISULFATE
          (SODIUM(W) BISULFATE)
```

=> s 17 and acidulant

```
      209 ACIDULANT
L8      0 L7 AND ACIDULANT
```

=> s 17 and pH

```
      786058 PH
L9      71 L7 AND PH
```

=> d 19 and food

FILE 'FSTA' ENTERED AT 09:56:31 ON 29 JAN 1999
L1 0 S ACIDULANT AND SODIUM BISULFATE
L2 0 S SODIUM BISULFATE

FILE 'WPIDS' ENTERED AT 09:57:21 ON 29 JAN 1999
L3 0 S L1
L4 263 S ACIDULANT
L5 0 S L4 AND SODIUM BISULFATE
L6 0 S SODIUM BISULFATE AND PH

FILE 'CA' ENTERED AT 09:57:59 ON 29 JAN 1999
L7 477 S SODIUM BISULFATE
L8 0 S L7 AND ACIDULANT
L9 71 S L7 AND PH

=> s 19 and food

155207 FOOD
L10 3 L9 AND FOOD

=> d 110 1-3

L10 ANSWER 1 OF 3 CA COPYRIGHT 1999 ACS
AN 129:94737 CA
TI Method for preserving animal feed with **sodium bisulfate**
and composition thereof
IN Knueven, Carl Joseph
PA Jones-Hamilton Co., USA
SO U.S., 5 pp.
CODEN: USXXAM
PI US 5773063 A 19980630
AI US 97-811701 19970305
DT Patent
LA English

L10 ANSWER 2 OF 3 CA COPYRIGHT 1999 ACS
AN 109:79158 CA
TI Clarification of wastewater from **food** processing and animal
rendering plants
IN McAninch, Terry L.; Hughes, David H.; McDonough, Robert D.
PA Birko Corp., USA
SO U.S., 7 pp. Cont.-in-part of U.S. Ser. No. 850,580.
CODEN: USXXAM
PI US 4744903 A 19880517
AI US 87-34067 19870402
PRAI US 86-850580 19860411
DT Patent
LA English

L10 ANSWER 3 OF 3 CA COPYRIGHT 1999 ACS
AN 107:6042 CA
TI Regulation of disinfectant solution concentration, especially that of
oxidant disinfectants
IN Bousser, Charles; Freal-Saison, Jean Michel; Pieto, Yannick; Collin,
Alain
PA Henkel France S. A., Fr.
SO Fr. Demande, 12 pp.
CODEN: FRXXBL

PI FR 2578988 A1 19860919
AI FR '85-3935 1 0318
DT Patent
LA French

=> s sodium bisulfate(p)acidulant

320622 SODIUM
61 SODIUMS
320627 SODIUM
(SODIUM OR SODIUMS)
6775 BISULFATE
559 BISULFATES
7073 BISULFATE
(BISULFATE OR BISULFATES)
1876 SODIUM BISULFATE
(SODIUM(W) BISULFATE)
373 ACIDULANT
445 ACIDULANTS
687 ACIDULANT
(ACIDULANT OR ACIDULANTS)
L1 3 SODIUM BISULFATE(P)ACIDULANT

=> d 11 1-3

1. 5,310,549, May 10, 1994, Solid concentrate iodine composition; Sandra L. Bull, 424/78.08, 667, 668, 669 [IMAGE AVAILABLE]
2. 4,959,229, Sep. 25, 1990, Cheese manufacture; Malireddy S. Reddy, et al., 426/39, 40, 582 [IMAGE AVAILABLE]
3. 4,352,826, Oct. 5, 1982, Process for preparing acid cheese curd; Donald I. Pearline, et al., 426/39, 40, 582 [IMAGE AVAILABLE]

=> d kwic 1-3

US PAT NO: 5,310,549 [IMAGE AVAILABLE]

L1: 1 of 3

CLAIMS:

CLMS(11)

11. . . .
composition;
(b) from about 40 wt-% to 60 wt-% of urea; and
(c) from about 5 wt-% to 50 wt-% of an **acidulant** said **acidulant** selected from the group consisting of phosphoric acid, **sodium bisulfate**, sulfamic acid, or citric acid.

CLAIMS:

CLMS(17)

17. . . .
about 40 wt-% to about 60 wt-% of urea; and
(c) from about 30 wt-% to about 40 wt-% of an **acidulant** said **acidulant** comprising a compound selected from the group consisting of phosphoric acid, **sodium bisulfate**, sulfamic acid, citric acid, or combinations thereof.

US PAT NO: 4,959,229 [IMAGE AVAILABLE]

L1: 2 of 3

SUMMARY:

BSUM(19)

An . . . circumventing many of the problems encountered during the manufacture of cheese using bacterial cultures is the direct addition of an **acidulant** to the milk. Such addition of an acid (phosphoric, lactic, acetic, etc.) or an acidogen (glucono-delta-lactone (GDL), **sodium bisulfate**, etc.) must be done under carefully controlled conditions to prevent coagulation or agglomeration of the casein.

SUMMARY:

BSUM(30)

U.S. . . . which is similar to that of U.S. Pat. No. 3,882,250 (Loter, et al., 1975) except that acid salts such as **sodium bisulfate** replaced the use of free acids and truly makes warm acidification economically attractive. A lower pH can be attained using **sodium bisulfate** as the primary **acidulant** as compared to using phosphoric acid under similar conditions. This reduces the amount of GDL, required as the secondary **acidulant** and reduces the cost of the process.

US PAT NO: 4,352,826 [IMAGE AVAILABLE]

L1: 3 of 3

ABSTRACT:

Cheese curd is produced by acidifying milk with an aqueous **acidulant** mixture containing about 10 to about 60 parts by weight of an acid salt and about 5 to about 40 parts by weight of a free acid. Cottage cheese curd is produced by using an aqueous mixture of **sodium bisulfate** and sulfuric acid.

=> s sodium bisulfate(p)pH and 426/clas

320622 SODIUM
61 SODIUMS
320627 SODIUM
(SODIUM OR SODIUMS)
6775 BISULFATE
559 BISULFATES
7073 BISULFATE
(BISULFATE OR BISULFATES)
1876 SODIUM BISULFATE
(SODIUM(W) BISULFATE)
221749 PH
2997 PHS
222187 PH
(PH OR PHS)
412 SODIUM BISULFATE(P) PH
44870 426/CLAS
L2 11 SODIUM BISULFATE(P) PH AND 426/CLAS

=> d 12 1-11

1. 5,773,071, Jun. 30, 1998, Non-fat baking ingredient; Karen S. Gaither, et al., 426/577, 552, 553, 615, 626, 639
[IMAGE AVAILABLE]

2. 5,773,063, Jun. 30, 1998, Method for preserving animal feed with sodium bisulfate and composition thereof; Carl Joseph Knueven, 426/335, 532, 626, 807 [IMAGE AVAILABLE]

3. 5,688,548, Nov. 18, 1997, Non-fat baking ingredient and method of

making; Karen S. [REDACTED]ther, et al., 426/577, 552, 553, 615,
626, 639 [IMAGE AVAILABLE]

4. 5,517,981, May 21, 1996, Water-activated chemical heater with
suppressed hydrogen; Irwin A. Taub, et al., 126/263.01; 44/251; 126/246,
263.08, 263.09; 426/113, 407 [IMAGE AVAILABLE]

5. 5,064,672, Nov. 12, 1991, Functional sugar substitutes with reduced
calories; Adam W. Mazur, 426/531, 548, 549, 658 [IMAGE
AVAILABLE]

6. 4,959,229, Sep. 25, 1990, Cheese manufacture; Malireddy S. Reddy, et
al., 426/39, 40, 582 [IMAGE AVAILABLE]

7. 4,374,152, Feb. 15, 1983, Process for preparing acid cheese curd; Ira
Loter, 426/39, 40, 582 [IMAGE AVAILABLE]

8. 4,352,826, Oct. 5, 1982, Process for preparing acid cheese curd;
Donald I. Pearline, et al., 426/39, 40, 582 [IMAGE AVAILABLE]

9. 4,105,803, Aug. 8, 1978, Soybean-cheese whey food product; Andrew C.
Peng, 426/583, 582, 634 [IMAGE AVAILABLE]

10. 3,791,794, Feb. 12, 1974, INDICATOR MEANS IN FROZEN STATE UTILIZING
pH-SENSITIVE INDICATOR AND SEPARATED ELECTROLYTE; Abraham Emil Tomkin,
422/55; 116/206; 426/232 [IMAGE AVAILABLE]

11. 3,607,393, Sep. 21, 1971, METHOD OF PREPARING A FOOD BATTER STARCH;
Ronald R. Gabel, et al., 127/32, 70; 426/661 [IMAGE AVAILABLE]